20250

Certificate Number _

Model BOV Cattle, Bison

1.	Consignor (name and address in full) Enter full name and address of	for fresh meat of domestic bovines (¹), consigned to the European Community
	person or plant in the United States exporting the product.	No (²) Serial no. of FSIS Form 9060-5. INAL
	states exporting the product.	3. Origin of the meat (3) Enter "USA"
2.	Consignee (name and address in full) Enter full name and address of	3.1. Country:
	receiving person or plant in the European Union receiving the	4. Competent authority 4.1. Ministry: Enter "USDA"
	product.	4.2. Service: Enter "FSIS"
5. 5.1.	Intended destination of the meat EU Member State: Enter EU country name	4.3. Local/regional level:
	Establishment	Enter FSIS District Office
	Name and address Approval or regis Enter the Est. Number and Address of the plant in EU to	6. Place of loading for exportation
	receive the product.	Enter the City and State where the export is staged.
7.	Means of transport and consignment identifica-	7.3. Consignment identification details (°):
	tion (4)	Leave blank
l .	(Lorry, rail-w Registration For U.S. Shippers, this will always be the ship name or flight no. – cross out "Lorry" and "rail-wagon" – leave	
	"ship" or "aircraft" as appropriate	
8.	Identification of the meat Enter "Bovine"	
	Meat from:	consignment, shilled/froze
	Individual identification of the meat included in this	Cross out chined of frozen
	Nature of cuts Approval number of Cutting Cutting Manufacturin	of the establishments Cold Number of Net weight packages/pieces (kg)
	e.g. – Enter Est. If cutting "Frozen No. of performed (dd/mm/yy) slaughter in different plant plant, enter cutting	Enter CS Est. No. if number of total net used or containers wt. in leave blank per product per
	plant Est. no –	product
	otherwise leave blank	Enter total Enter total
		Total number of containers of shipment
9.	Public health attestation	in shipment
9.1.		that: nd stored under the health conditions governing production ation $(^8)$ and it is, therefore, considered as such to be fit for
(⁵)	[and the minced meat was produced and deep-frozen requirements laid down in European Community legi	Keen only it raw ground/chonned product
9.2.	the fresh meat, or the packages of meat, bear an offic	ial health mark to the effect that the meat has been wholly bed in point 8.3 that are approved for exportation to the
9.3.		this consignment meet the hygiene requirements laid down

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10.6.

(5) either

[has been obtained and prepared without contact with other meats not complying with the conditions required above;]

(5) (13) or

/[contains /[boneless/meat]/[and]/[minced/meat]/(5)/, obtained/only from/de-boned/meat/other/than/offal that was, obtained from carcases, in which the main accessible lymphatic, glands, have been removed, which have been submitted to maturation at a temperature above +/2, °C for at least 24 hours before the bones were removed and in which the pH value of the meat was below 6,0 when tested electronically in the middle of the longissimus dorsi muscle after maturation and before de-boning, and

/has/been/kept/strictly/separate/from/meat/not/conforming/to/the requirements/mentioned/above/during /all/ stages /of/ its /production/ de-boning /and/ storage /until/ it/has/ been /packed /in/boxes /or/ cartons for /further/storage/in/dedicated/areas/.]

(5) (17) or

/ [contaîns [boneless/meat], [and]/ [minoed/meat]/[7]/, /obtaîned/only/from/ de-boned/meat/ other/than/offal /that /was lobtained /from/ carcases/ in/ which/the/ main/accessible/lymphatic/glands/ have loeen/removed, /which/have/been/submitted to maturation at a/temperature above 4/2 9C for at least 2.4/hours/before/the /bondes/where tremoved,/and

/has/been/kept/strictly/separate/from/meat not/conforming/to/the requirements/mentioned/above/during /all/ stages /of/ its /production/ de-boning /and/ storage /until/ it/ has/ been/packed/in/boxes/or/ cartons/for /further/storage/in/dedicated/areas/.]/

(5) (14) or

- [(a) /contains /only trimmed /offal /which /have/matured /at /ah/ambient/temperature of /move/thah/+2/°/C/ for //at/least/three/hours,/or//in/the/tase/of/diaphragna/and/massetet/muscles,/for/at/least/24/hours;
- (b)/ has /been/kept/strictly/separate/from/meat/not/conforming/to/the/requirements/mentioned/above during all stages of its production, trimming and storage until it has been packed in boxes or cartons /for /further /storage /in/dedicated /areas; and
- /(C) /has/been/packed/in/leak/proof/and/sealed/boxes/dontainers/which/bear/labels/indicating/ME/AV-/ OFF/AL/ FOR /HEAT/YREATMENT'/ the /name /and/ the /address/ of the /EU/processing/ establishment / .of /destrination.]

11. Animal welfare attestation

Compliance with FSIS Humane Slaughter requirements meets EC Legislation

I, the undersigned official veterinarian, hereby certify that the fresh meat described above derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of European Community legislation (8).

Official stamp and signature

Done at

Enter City and State where export originated

Enter Date signed

VMO signs Certificate here

VMO prints or types name here and enters title, e.g., DVM or VMO

USDA Seal

- (1) Fresh meat means all parts, whether fresh, chilled or frozen, fit for human consumption of domestic cattle (Bos taurus, Bison bison, Bubalus bubalis and their cross-breeds), including deep-frozen minced meat. In the case of trimmed offal fulfilling the supplementary guarantees mentioned in note 14, after importation, it must be conveyed without delay to the processing establishment of destination.
- (2) Issued by the competent authority.
- (3) Country and code of territory as appearing in Part 1 of Annex II to Decision 79/542/EEC (as last amended).
- (4) The registration number(s) of rail-wagon or lorry and the name of the ship should be given as appropriate. If known, the flight number of the aircraft. In case of transport in containers or boxes, the total number, their registration and seal numbers, if present, should be indicated in
- (5) Keep as appropriate.
- (6) Complete if appropriate.



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- (7) If appropriate, indicate "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

 Trimmed offal of domestic bovines must be exclusively those offal from which the bones, cartilage, trachea and main bronchi, lymphatic glands adhering connective tissue, fat and mucus have been completely removed. Whole masseter muscles, incised in accordance with paragraph 41A(a) of Chapter VIII of Annex I to Directive 64/433/EEC (as last amended), are also permitted.

 Minced meat is meat which has been minced into fragments or passed through a spiral-screw mincer and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.
- (8) Regarding fresh meat, the provisions of Directive 72/462/EEC (as last amended) shall apply. From 8 June 2003, fresh meat shall come from establishments implementing checks on general hygiene, in accordance with Decision 2001/471/EC (as last amended). For minced meat, those of Directive 94/65/EC are also applicable as last amended. Regarding welfare at slaughter, the provisions of Directive 93/119/EC (as last amended) shall apply. Regarding BSE, the provisions of Regulation (EC) No 999/2001 (as last amended) shall apply.
- (9) Only countries listed in Annex XI, Chapter A, point 15(b) of Regulation (EC) No 999/2001 (as last amended).
- (10) Insert the exact wording as laid down in Annex XI, Chapter A, point 15(b) of Regulation (EC) No 999/2001 (as last amended).
- (11) Only matured de-boned meat fulfilling the supplementary guarantees mentioned in note 13, or in the case of trimmed offal, fulfilling the supplementary guarantees mentioned in note 14.
- (12) Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotype A, O or C, and this country is allowed for export to the European Community matured de-boned meat or trimmed offal, which fulfils the supplementary guarantees described in, respectively, note 13 or 14.
- (13) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "A".
- (14) Supplementary guarantees regarding matured trimmed offal to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "B".
- (15) Date or dates of slaughter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for exportation to the European Community of the territory mentioned in note 3, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.
- (16) Supplementary guarantees concerning tuberculosis test, to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "E". Intra-dermal tuberculosis test to be carried out in accordance with the provisions of Annex B to Directive 64/432/EEC (as last amended).
- (17) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "F". The matured de-boned meat shall not be allowed for importation into the European Community until 21 days after the date of slaughter of the animals.